

Chinese Food Made Easy

Chinese food is popular the world over. In Ken Hom's Simple Chinese Cookery (formerly called Foolproof Chinese Cookery), available in paperback as well as hardback, Ken proves that anyone can cook this healthy and delicious cuisine. Ken demonstrates 40 of the most popular and well-known Chinese dishes with step-by-step instructions and photographs to accompany every stage from start to finish. The recipes (including soups and starters, fish and shellfish, meat and poultry and vegetable accompaniments) are not only quick and easy to prepare but are also convenient as they use readily available ingredients. The cookbook also features a special menu section so that you can plan your perfect meal. From simple Green Chicken Curry to the more elaborate Whole Fish in Coconut Milk, Ken's easy recipes have foolproof instructions that will guarantee even the novice cook excellent results every time.

Prepare Chinese food quickly and easily with these stir fry wok recipes. You'll be amazed at how well they turn out! Want a delicious, appealing, and healthy meal in just a few minutes? Got leftovers in your fridge you don't know what to do with? Trying to avoid all the sodium in Chinese takeout? Stir-frying at home is one of the best options! Stir-frying keeps more nutrients in your food and gives vegetables a

bright, vibrant color. Most recipes focus on filling and fiber-rich veggies mixed with just a little meat, making for healthier, less costly meals. The traditional wok is the best pan for stir-frying, but your trusty old frying pan can give you satisfactory results as well. For authentic stir-fries, a wok will give you the best results In this book, you will find everything you need to know about cooking with a Wok including: How to choose a wok How to season and maintain your wok The basic Wok cooking techniques The ingredients used in Chinese stir-fry cooking Cooking tips specific to stir-frying There are a variety of recipes in this cookbook and you're sure to find what will work for you. Some recipes lean more towards the traditional, while some lean more towards fusion. You'll find some recipes that are mainstays in Chinese restaurants and some that may not be so familiar. This collection includes over 60 of the most delicious Chinese stir-fry recipes there is including: Satisfying beef recipes like the Beef Chow Fun and the Beef with Tomatoes Traditional chicken recipes like the Kung Pao Chicken and the Honey Ginger Chicken Wholesome pork recipes such as the Pork in Hoisin Sauce and the Pork with Peking Sauce Delightful fish and seafood recipes such as the Fish in Oyster Sauce and the Ginger-Garlic Shrimp Stir-fry Easy to make vegetarian recipes such as the Easy Shiitake Stir-fry and the Spicy Szechuan Eggplant All recipes come

with a detailed list of ingredients, cooking and preparation times, number of servings, easy to follow step-by-step instructions, and nutritional information per serving. Let's start cooking! Scroll back up and order your copy today!

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Master the art of cooking Chinese food at home with these simple, flavour-packed dishes by bestselling author Ross Dobson. Chinese Food Made Easy takes favourite recipes from each of China's diverse culinary regions and simplifies them so you can

recreate them with ease at home. Including expert guidance on finding and selecting the key ingredients to stock your pantry, plus step-by-step guides to essential techniques such as blanching greens and making dumplings, this book will have you turning out favourite dishes like spicy Shanghai noodles, fragrant beef hotpot and Hainan chicken rice in no time. Also included is a detailed meal planner with suggestions on how to put together a truly fabulous Chinese feast.

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. *Every Grain of Rice* is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an

essential volume for beginners and connoisseurs alike.

Going Paleo or low-carb but want a twist? Asian Paleo will satisfy your cravings! Creator of the popular food blog I Heart Umami, ChihYu Smith celebrates her Chinese and Taiwanese heritage and turns favorite Asian recipes into healthy, flavorful Paleo meals. In Asian Paleo, she shares 75 fresh, bold recipes inspired by her favorite dishes from China, Japan, Thailand, Vietnam, and beyond. Here, Smith helps readers find the perfect dish for any occasion. She includes easy meals, fun and festive weekend options, batch cooking for when there's time to plan, and sides and sauces. You'll want to try them all, from Low-Carb Chinese Scallion Pancakes and Brisket Pho to takeout classics like Sweet-and-Sour Chicken, Kung Pao Chicken, and sizzling hot Pepper Steak stir-fry. Each dish is free of gluten, wheat, soy, and sugar. With a meal prep section with shopping lists and make-ahead instructions, clever tips and tricks, and vibrant photographs for every recipe, Smith makes healthy Asian cooking totally, deliciously Paleo.

Are you looking for a cookbook for quick and easy Greek and Chinese recipes? In this 2 books in 1 edition by Maki Blanc you will learn how to prepare at home easy fresh and delicious Greek and Chinese recipes. In the first book, Greek Cookbook, you will explore 70 recipes for traditional Greek food.

Oh greek food! From Santorini to Cyprus, from Mykonos to Athens, the recipes and the flavors are a very unique characteristic: everything taste like the Mediterranean Sea! Olive oil, cheese, fresh vegetables and even fresher fish and seafood are only few of the ingredients that can be found in any of the hundreds of Greece's small islands all around the sea. Greek cuisine has two faces. On one side, you can find the fresh and colorful dishes typical of the Greek's summer. On the other hand, grilled fish and meat and more complex, warm dishes that resemble the whole Greek's territory, a constant up and downs from hills to the sea and back. The Mediterranean diet is healthy and balanced, perfect for all the seasons and within the greek cuisine you can find several dishes that embrace perfectly this lifestyle. In Greek Cookbook by Maki Blanc you will learn: 70 recipes for traditional Greek food 70 easy recipes with common ingredients for homemade greek cuisine How to cook traditional Greek food at home If you like the fresh breeze of the Mediterranean Sea, this cookbook is for you! In the second book, Chinese Cookbook, you will discover a world of authentic Chinese recipes that can be easily cooked in your kitchen. Chopsticks and wok are the natural companions of one of the most tasty cuisine in the world. Chinese food is far from the greasy dishes you can find in low graded restaurants. Chinese food is rich, crunchy, spicy and balanced,

with hundreds of different dishes from noodles to proteins. China is one of the biggest countries in the world and its cuisine differs a lot from north to south in terms of seasoning and cooking techniques, for reasons linked with the territory that goes from subarctic region to the tropical seas and partly due to historically different influences. The basis of Chinese cuisine are posed on rice and wheat, staple food necessary to feed a population of over 1.3 billion people. Soybean products, vegetables and spices, such as Sichuan peppercorn, cloves and cinnamon, along side poultry and red meat complete the picture of a complex, tasty and entertaining cuisine, that can be easily replicated at home with ingredients found in the local supermarkets. In Chinese Cookbook by Maki Blanc you will learn: How to cook authentic Chinese food at home 70 easy recipes for traditional Chinese food Easy to follow recipes for the most famous and exciting Chinese recipes If you like strong flavors and you are ready to discover that Chinese cuisine is far deeper than a couple of dumplings, this cookbook is for you! Scroll up, click on buy it now and get your copy today!

Chinese Food Made Easy Cookbook Get your copy of the best and most unique recipes from Heather Glover ! Do you miss the carefree years when you could eat anything you wanted? Are you looking for ways to relive the good old days without causing harm to your health? Do you want an ideal way to

preserve your food? Do you want to lose weight? Are you starting to notice any health problems? Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, *Healthy Weekly Meal Prep Recipes* can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ? Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ? In this book: This book walks you through an effective and complete anti-inflammatory diet-no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prepare ahead of time, and even use your leftovers for other recipes. and detailed nutritional information for every recipe, *Chinese Food Made Easy Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals-a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your

cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!

Winner for the UK in the Gourmand World Cookbook Awards 2020 in the Easy Recipes category. 'As always, Ching's recipes are not only deliciously healthy but easy enough for anyone to have a go at and enjoy.' - Tom Kerridge Perfect for sautéing, braising, frying and steaming, cooking with a wok is a way of life all over Asia. In Wok On, bestselling author Ching-He Huang celebrates the huge versatility of this magical 2,000-year-old cooking pot with a modern collection of recipes that are simple enough for every day as well as every cook.

Featuring dishes from across Asia, including Taiwan, Hong Kong, Malaysia and Macau, almost every recipe can be made in 30 minutes or less and has been created with nutrition, taste and affordability in mind. Many are suitable for those with gluten and dairy allergies, and because Asian food typically includes lots of vegetables, many are also vegetarian or vegan too.

For those who have always wanted to prepare Chinese food at home, here is the book they can actually learn

Chinese cooking from—full-color, step-by-step photographs fully convey the process and presentation of Chinese cuisine. With 350 photos and 100 main recipes plus 250 variations suited for the contemporary kitchen, Knack Chinese Cooking offers a veritable banquet of authentic recipes from the Eight Great Cuisines of China, as well as dishes from China's emerging cosmopolitan capitals and from the best Chinatown kitchens. Readers gain a basic knowledge of the equipment, ingredients, and techniques needed to prepare an essential repertoire of Chinese dishes.

A Washington Post bestselling cookbook *Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time*, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease.

- Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers.
- Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more.
- Jenn Segal is the founder of *Once Upon a Chef*, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on

numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love *Once Upon a Chef, the Cookbook*. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. •

Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

Throw away that take-out menu and turn to one of the recipes in this wonderful new cookbook. Using readily available ingredients and a few simple techniques, *Quick & Easy Chinese* brings the delicious flavors of Asia into anyone's kitchen. Included are many familiar restaurant classics like Cashew Chicken, Hot and Sour Soup, and even Fortune Cookies—all simplified for easy home cooking. With a wide range of appetizers, soups, entrees, drinks, and desserts, *Quick & Easy Chinese* will bring everyone good fortune and good eating.

Exploring China: A Culinary Adventure is the delightful companion book to the BBC TV Show featuring their culinary adventure across China. Two of the most highly respected authorities on Chinese and Oriental cooking today, Ken Hom and Ching-He Huang, come together in

this exciting cookbook and is the result of their journey through China on a culinary and cultural odyssey to find the old, the new and the unexpected as shown in the BBC TV show. They tell the story of China, both old and new, through food. Each recipe in the book features a back story from Ken and Ching so you can learn the secret stories behind all your old favourite recipes and be inspired to find new ones. They cook with local families, en route to discover the influence of Buddhism on vegetarian food and whether the Chinese did actually invent tortellini in remote Kashgar before travelling to Sichuan Province, China's gastronomic capital. Ken is the old-hand who brought the wok to the West and Ching-He is the energetic newcomer. Together they uncover the secrets of Old China and the techniques of the new, fusing them together to create a unique and authoritative perspective on Chinese food that will surprise and inform.

Make Your Dumpling Dreams Come True For Brendan Pang, MasterChef Australia alum and founder of Bumplings restaurant, it all started in his grandmother's kitchen, where one bite of Grandmère's Fried Shrimp Wontons sparked his lifelong dumpling obsession. Now he's sharing the recipe that started it all, along with dozens of classic and contemporary dumplings, accompanying dishes and knockout sauces. His simple, impressive recipes break down the steps to help you make the dumplings of your dreams and have a blast doing it. Inspired by his family's Chinese and Mauritian background, Brendan covers classic Chinese-style dumplings and playful new creations. Traditional flavors

feel fresh in recipes like Chinese Spicy Beef Potstickers, Shanghai Soup Dumplings and Chicken and Ginger Jiaozi. Shake things up with Purple Miso Roasted Eggplant Potstickers and Red Curry Chicken Wonton Soup. Round out the table with Spicy Dan Dan Noodles, BBQ Pork Steamed Buns, Tea- Smoked Duck Breast and plenty of dipping sauces. It's easy to make your own dumpling wrappers from scratch, or start with store-bought and dive into the art of shaping. No experience or special equipment necessary! With Brendan by your side, there's no need to fear making dumplings at home. Boiled, steamed or fried—the only thing better than that first bite of a juicy dumpling is knowing you made it yourself.

Winner - Gourmand World Cookbook Awards: Best UK Chinese Cookbook 2017 Stir-frying is one of the quickest and easiest ways to cook - and one of the healthiest, using little oil and retaining more nutrients than many other methods. It also requires very little equipment - all you need a wok, a knife and a chopping board. Learning what separates a good stir-fry from a great one, however, is not always so easy to master. Indeed, it is all about timing, knowing when to add what and how to get the best out of each ingredient. With tips on everything from controlling the heat to using the right oil, bestselling author Ching-He Huang has gathered together a collection of delicious dishes, simple enough for every day and with nutrition, taste and affordability in mind. Many are gluten and dairy free, as well as suitable for vegans and vegetarians, and include both Asian and Western ingredients readily available in any

supermarket. So whether or not you eat meat, love carbs or prefer to avoid them, want something special or find yourself having to feed your family, Stir Crazy will do the trick.

Takeout made in--85+ classic Chinese dishes you can make at home When you think of the irresistible tastes and smells of popular takeout meals, few are more satisfying than Chinese food. The Easy Chinese Cookbook offers you more than 85 recipes to help you recreate restaurant favorites in the comfort of your own kitchen. Learn how to make staples like General Tso's Chicken, Crab Rangoon, and Egg Rolls with easy step-by-step instructions for beginners. This Chinese cookbook will also walk you through a typical Chinese American pantry, recommend ingredient substitutions, and teach you cooking shortcuts to keep recipes fast, easy, and delicious. The Easy Chinese Cookbook includes: Authentic, quality cuisine--You'll find your all-time favorites and tasty new dishes that will wow your taste buds. Supermarket simple--Most recipe ingredients from this Chinese cookbook can be found at your local grocery store. Combination platters--Create fun, specialized menus with 5 to 10 options for family-style meals, Chinese New Year banquets, and other celebrations. With the Easy Chinese Cookbook, you'll create authentic and delicious meals the whole family will enjoy.

A brightly illustrated guide to the art of Chinese cookery introduces ingredients that are essential in Chinese cooking and includes more than two hundred recipes using each ingredient, from the common to the exotic.

Reprint.

America's love affair with Chinese food dates back more than a century. Today, such dishes as General Tso's Chicken, Sweet and Sour Pork, and Egg Rolls are as common as hamburgers and spaghetti. Probably at this moment, a drawer in your kitchen is stuffed with Chinese takeout menus, soy sauce packets, and wooden chopsticks, right? But what if you didn't have to eat your favorites out of a container? In *The Chinese Takeout Cookbook*, Chinese food blogger and cooking instructor Diana Kuan brings Chinatown to your home with this amazing collection of more than eighty popular Chinese takeout recipes—appetizers, main courses, noodle and rice dishes, and desserts—all easy-to-prepare and MSG-free. Plus you'll discover how to

- stock your pantry with ingredients you can find at your local supermarket
- season and master a wok for all your Chinese cooking needs
- prepare the flavor trifecta of Chinese cuisine—ginger, garlic, and scallions
- wrap egg rolls, dumplings, and wontons like a pro
- steam fish to perfection every time
- create vegetarian variations that will please everyone's palate
- whip up delectable sweet treats in time for the Chinese New Year

The Chinese Takeout Cookbook also features mouthwatering color photos throughout as well as sidebars that highlight helpful notes, including how to freeze and recook dumplings; cooking tidbits, such as how to kick up your dish with a bit of heat; and the history behind some of your favorite comfort foods, including the curious New York invention of the pastrami egg roll and the influence of Tiki culture on Chinese cuisine. So, put down that

takeout menu, grab the wok, and let's get cooking! Here for the first time—in one fun, easy, and tasty collection—are more than 80 favorite Chinese restaurant dishes to make right in your own kitchen: • Cold Sesame Noodles • Kung Pao Chicken • Classic Barbecue Spareribs • Beef Chow Fun • Homemade Chili Oil • Hot and Sour Soup • Chinatown Roast Duck • Moo Shu Pork • Dry-Fried String Beans • Black Sesame Ice Cream • And of course, perfectly fried Pork and Shrimp Egg Rolls! “Diana Kuan chronicles America’s love affair with Chinese food. The Chinese Takeout Cookbook is the perfect reason to throw out those menus cluttering your kitchen drawers!”—Patricia Tanumihardja, author of *The Asian Grandmothers Cookbook*

Any kitchen can be a Chinese kitchen with these 80 easy homestyle recipes—plus tips and techniques for cooking with a wok, stocking your pantry, making rice, and more Chinese food is more popular than any other cuisine and yet it often intimidates North American home cooks. *Chinese Soul Food* draws cooks into the kitchen with recipes that include sizzling potstickers, simply but delicious stir-fries, saucy braises, and soups that bring comfort with a sip. These are dishes that feed the belly and speak the universal language of "mmm!" In *Chinese Soul Food*, you'll find approachable recipes and plenty of tips for favorite homestyle Chinese dishes, such as red-braised pork belly, dry-fried green beans, braised-beef noodle soup, green onion pancakes, garlic eggplant, and the author's famous potstickers, which consistently sell out her cooking classes in Seattle. You will also find helpful tips and techniques, such as caring for and using a wok and how to cook rice properly, as well as a basic Chinese pantry list that also includes acceptable substitutions, making it even simpler

for the busiest among us to cook their favorite Chinese dishes at home. Recipes are streamlined to minimize the fear factor of unfamiliar ingredients and techniques, and home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals.

From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the

restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

Bilingual: English and Chinese.

Cooking Chinese food at home has never been easier - all you need is this book, a wok and a quick trip to the supermarket. Kylie Kwong's philosophy is to use the freshest produce and cook it simply to make the most of the clean flavours. All the necessary ingredients are available at your supermarket and Kylie's recipes are friendly and straightforward. In no time, you'll be cooking everyday favourites like soy sauce chicken and sung choi bau on weeknights and fresh-tasting button mushroom salad and prawn wonton soup for weekend occasions. Enhanced by Earl Carter's inspiring photographs of all the finished dishes, and with step-by-step pictures to guide you through their preparation, Simple Chinese Cooking will never be far from your kitchen.

Chinese Recipes: Chinese Food Made Easy – Chinese Cookbook with 25 Quick and Easy Authentic Chinese Recipes to Try at Home This book is designed as a guide to make Chinese Food Made Easy because this book has 25 easy recipes. Chinese food is cooked with an intention to increase the health benefits, such as healing powers, longevity, and medicinal value. Typically, unsaturated fats are used to increase health benefits, such as cream, cheese, and butter. Chinese food requires soy sauce and other additives

that are rich in sodium. If you don't want extra salty food, you can skip the salt in your food items. Try recipes from this Chinese Cookbook, and enjoy healthy recipes at home. There is no need to worry about ingredients because these are easily available around you. Chinese food has more vegetables, snow peas, and low salt; therefore, these are healthy for everyone. Chinese Cookbook is designed for you to try inexpensive Chinese food at home because the authentic food at high-end restaurants will be really expensive. - Understand Chinese Ingredients - Chinese Noodles - Special Chinese Soups - Chinese Smoothies and Drinks Download this book and enjoy Chinese Cuisine that is really interesting for everyone to try and throw a Chinese-themed party.

'The Greens Goddess' Daily Mail 'Ching's recipes are not only deliciously healthy but easy enough for anyone to have a go at and enjoy.' Tom Kerridge Asia has always had an abundance of delicious recipes that are traditionally meat and dairy free. Here, Ching-He Huang MBE draws inspiration from across the continent to create simple, healthy home cooking that everyone can enjoy. From Nourishing Soups to Fast & Furious and Warm & Comforting, each chapter features fresh and vibrant vegan dishes that are both nutritious and packed with flavour, including Wok-fried Orange-Soy Sticky Sprouts & Wild Rice Salad, Peking Mushroom Pancakes, Smoked Tofu & Broccoli Korean-style Ram-don, and Chinese Black Bean Seitan Tacos. Ching also shows you how to make your own seitan and tofu as well as sharing expert tips and tricks for successful wok cooking.

Tv Tie-In Edition Ching-He Huang Is One Of The Brightest Stars In Modern Chinese Cooking In The Uk. Each Week In Her New Bbc2 Series She Re-Invents The Nation'S Favourite Chinese Dishes, Modernising Them With Fresh, Easy To Buy Ingredients, And Offering Simple Practical Tips And

Techniques. These Are Brought Together In This Beautiful Book To Accompany The Series. Drawing On The Experiences Of Top Chefs, Her Family And Friends, Growers And Producers And Celebrity Enthusiasts Ching Sets Out To Discover The Best Chinese Cooking In The Uk Today, Introducing Easy-To-Make Chinese Food To Sometimes Resistant Brits, And Painting A Picture Of Modern Anglo-Chinese Life In The Uk As She Goes. Chinese Food Made Easy Begins With Some Of The Most Familiar Dishes From A Chinese Takeaway Menu - Sweet & Sour Prawns, Chicken With Cashew Nuts, Chop Suey And Cantonese Vegetable Stir Fry, Each With Ching'S Special And Imaginative Twist. Later We Explore Spicy Szechuan Food: Noodles, Dumplings And Dim Sum; Seafood; Fast Food ; Desserts And Finally Celebratory Food, Where Ching Presents A Complete Banquet Of Dishes To Celebrate The Chinese New Year. Ching'S Knowledge, Charm And Enthusiasm Shine Through As She Shares The 'Basic Principles' Of Chinese Cooking Including Some Of The Simple Techniques And Tips Taught By Her Grandparents For Tasty Results. Using Ingredients From High-Street Supermarkets And Some Imaginative Suggestions For Alternative Ingredients, These Classic Chinese Dishes Are Updated, Fresh And Healthily Prepared So That Anyone Can Make And Enjoy Them.

With her trademark passion, TV star chef Ching-He Huang brings an exciting dimension to Chinese cooking. Confidently fusing Chinese and Western cultures in over 100 quick and easy dishes bursting with flavour, Ching's fresh and healthy take on the Chinese takeaway, without compromising on taste, has revolutionised Chinese cuisine.

Ching-He Huang is one of the brightest stars in modern Chinese cooking in the UK. Each week in her new BBC2 series she re-invents the nation's favourite Chinese dishes, modernising them with fresh, easy to buy ingredients, and

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offering simple practical tips and techniques. These are brought together in this beautiful book to accompany the series.

The Increasing Popularity Of Chinese Cuisine And Also The Roaring Success Of My Previous Book Chinese Cooking Has Encouraged Me To Compile Easy Chinese Cooking Which Includes A Whole New Range Of Chinese Recipes. Also Included Is A Glossary, Which Throws Light On Those Ingredients That We Are Not Very Familiar With And They Are Essential As They Bring Out The Authentic Flavours Sharing her cost-cutting principles and tips, the creator of the Budget Bytes blog presents a vast array of easy and healthy recipes that are full of flavor but won't break the bank.

Original. 40,000 first printing.

Cook all your favorite Chinese dishes at home with this easy-to-follow Chinese cookbook! Growing up in a Chinese household in Malaysia where cuisine and culture were inseparable, Bee Yinn Low developed a deep love and appreciation for food. Her early memories of helping her mother prepare steamy and fragrant Chinese meals solidified into a way of life for Bee as a working woman in Southern California. A love of Chinese food didn't translate well to a modern Western lifestyle due to time and ingredient constraints. Rather than give up her favorite foods, Bee experimented with recreating the unforgettable flavors of her youth with her limited time and using ingredients found in local supermarkets. She managed to develop versions of her favorite Chinese dishes that had all the taste—but were a lot less work! In *Easy Chinese Recipes*, Bee shares her passion and expertise in Chinese cooking. It features a collection of Bee's all-time favorite dishes—the foods she loves to cook and eat at home. She includes updated traditional family recipes along with her own versions of the best Chinese restaurant dishes from around Asia. Favorite Chinese recipes include:

Crispy Shrimp Dumplings Kung Pao Chicken Sweet-and-Sour Pork Homestyle Chow Mein Noodles Mongolian Beef And many more... Building off her passion, expertise and the avid following she has on her website, rasamalaysia.com, the Internet's most popular Asian food and cooking site, Easy Chinese Recipes is sure to become the go-to book for cooks interested in creating Chinese meals at home.

"Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.

Renowned Chinese cooking expert and IACP Award-winning author, Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking," brings American home cooks more than 100 recipes for the versatile chicken, from simple stir-fries to celebration dishes. In China the chicken represents the phoenix, the mythological bird that rose from its ashes and that symbolizes rebirth and reaffirmation.

Because of this deeply held belief, chicken is served at every New Year celebration, every wedding feast, and every birthday dinner. The chicken is honored for its eggs, its meat, and the flavor it provides for stocks and broths. Because of the reverence for this bird, the Chinese prepare chicken in myriad ways. Chicken is steamed, baked, boiled, stir-fried, deep-fried, pan-fried, and roasted. It is served hot, cold, or at room temperature. No part of the chicken is wasted from its bones to its skin to its feet, a Chinese delicacy. Now, renowned Chinese cooking expert Eileen Yin-Fei Lo, who has been called "the Marcella Hazan of Chinese cooking" by The New York Times, brings her love of Chinese cooking and traditional Chinese chicken recipes to American home cooks in *The Chinese Chicken Cookbook*. *The Chinese Chicken Cookbook* brings together more than one hundred of the best traditional and modern chicken recipes of China from simple

stir-fries to more elaborate celebration dishes. In chapters that pair chicken with noodles and rice and in chapters on soup, preparing chicken in the wok, and cooking it whole, readers will find dozens of delicious, easy-to-prepare delicacies. Recipes such as Two-Sesame Chicken, Hot and Sour Soup, Ginger Noodles with Chicken, Chicken Water Dumplings, Chicken Stir-Fried with Broccoli, Mu Shu Chicken with Bok Bang, Mah-Jongg Chicken, and Asparagus Wrapped in Minced Chicken offer new and flavorful ways to prepare chicken whether you're making a quick weeknight meal or having dinner guests on a Saturday night. Although these recipes use ingredients that home chefs can find in the international section of a well-stocked supermarket or on the Internet, Lo includes the Chinese names for ingredients and recipes, rendered in beautiful Chinese calligraphic characters. Not only decorative, these characters can help you locate unfamiliar ingredients in a Chinese market. The Chinese Chicken Cookbook also has sections on how to select and clean a chicken, a detailed explanation of Chinese ingredients, suggested equipment (including how to properly season a wok), and how to cook a perfect pot of rice. With wonderful family stories from the author's childhood in China, The Chinese Chicken Cookbook is not just a cookbook for your cookbook library, it is a source of culinary inspiration. Discover the master guide to simple, healthy and delicious Chinese cooking from the creator of the hit show Gok Wan's Easy Asian For Gok, Chinese food is all about sitting down, tucking into fantastic food that is fuss-free, healthy, and packed with flavour. Now, in Gok Cooks Chinese, he gives us his personal and modern take on the Chinese food that he grew up eating. With 80 different recipes and chapters on Chinese Takeaway Classics, Dim Sum, Street Food and One Pot Wonders (to name a few), you will find recipes for all occasions and moods, whether entertaining friends or

File Type PDF Chinese Food Made Easy

enjoying a meal at home by yourself. Filled with mouth-watering dishes including: · My Perfect Fried Rice · Spicy Sichuan Chicken · Poppa Wan's Amazing Pork Ribs · Leftover Roast Duck Noodles · Sweet and Sour Fish · My Ma-Po Tofu with Chinese Omelette Above all, Gok Wan will help you replicate your favourite takeaway dishes in your own kitchen!

Jamie Oliver--one of the bestselling cookbook authors of all time--is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

This book, Chinese Cookbook: 25 Delicious Chinese Recipes to Chinese Food Made Easy – Recipes from Chinese Restaurants, is designed to share amazingly delicious and mouthwatering Chinese recipes. There are 25 Chinese recipes that will be really good for everyone to enjoy. If you want to throw a Chinese themed party, you can get the advantage of this book. However, care must be taken while buying ingredients, since the selection of ingredients plays an important role in the authentic taste of Chinese food items. This Chinese Cookbook is designed for your assistance with 25 recipes that are easy to follow and you can improve your culinary skills. This book offers: - Chapter 01: Chinese Appetizers - Chapter 02: Dim Sum and Dumplings - Chapter 03: Chinese Soups and Stews - Chapter 04: Poultry, Meat and Seafood - Chapter 05: Desserts and Drinks Download this cookbook to enjoy authentic Chinese cuisine and enjoy tasty meals given in this book.

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Provides recipes for the foods the author grew up with, such as almond chicken, hot bean sauce noodles, Cantonese-style steamed eggplant, and wonton soup

The companion volume to the author's new PBS series provides a delectable introduction to the art of Asian cookery, in a cookbook that features more than 150 easy-to-prepare recipes that can be ready in under thirty minutes, a glossary of terms, a guide to essential cooking equipment, and foolproof cooking techniques. Original. 35,000 first printing.

A vegetarian follow-up to the very popular Chinese Soul Food cookbook that includes 75 plant-based comfort food recipes you can make at home.

Chinese Soul Food drew cooks into the kitchen with the assurance they could make this cuisine at home.

Though a popular cuisine across North America, Chinese food can be a little intimidating. But author Hsiao-Ching Chou's friendly and accessible recipes work for everyone, including average home cooks. In this new collection, you'll find vegetarian recipes for stir-fries, rice and noodle dishes, soups, braises, and pickles. Of course, the book wouldn't be complete without vegetarian versions of Chou's famously delicious dumplings, including soup dumplings and shu mai, as well as other dim sum delights. Separate chapters feature egg and tofu recipes. From Cauliflower with Spiced Shallot Oil to Kung Pao Tofu Puffs, and from Hot and Sour Soup to Ma Po Tofu to Steamed Egg Custard, these recipes will satisfy your

every craving for classic Chinese comfort food--and all without meat. You will also find helpful information including essential equipment, core pantry ingredients (with acceptable substitutions), ways to season and maintain a wok, and other practical tips that make this an approachable cookbook. Home cooks are gently guided toward becoming comfortable cooking satisfying Chinese meals. Whether you're a vegetarian or simply reducing the amount of meat in your daily diet, these foolproof recipes are made to be cooked any night of the week. As the author likes to say, any kitchen can be a Chinese kitchen!

Chinese Food Made Easy HarperCollins UK

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy

sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

If you're hungry for good food but short on time you'll love Ching's quick and easy Chinese recipes. The bestselling author is the master of fresh flavours and simple ingredients and her collection of all-time favourites and exciting new dishes are a delight to cook and share. Why order a take-away when you can deliver your own in minutes?

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